

Darling Cellars Gustus Sauvignon Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 14.12 | ph: 3.41 | rs: 3.0 | ta: 5.9

type White producer Darling Cellars

style Dry winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity wine of Darling

body Full

tasting notes

This wine offers aromas of figs, tropical flavours of pineapple, watermelon on the nose with green undertones and ripe asparagus on the palate.

ageing potential

This is a medium bodied wine with an aging potential of 2-3 years.

blend information

100% Sauvignon Blanc

food suggestions

Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

in the vineyard

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation.

in the cellar

Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.